Cracked and Burned – The Price to Pay for Hanging Out There all Day

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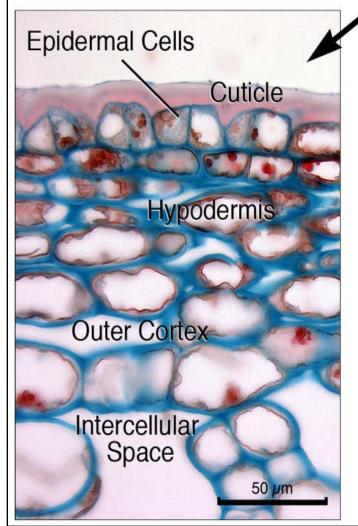
Many Types of Russet Develop Very Early in the Season

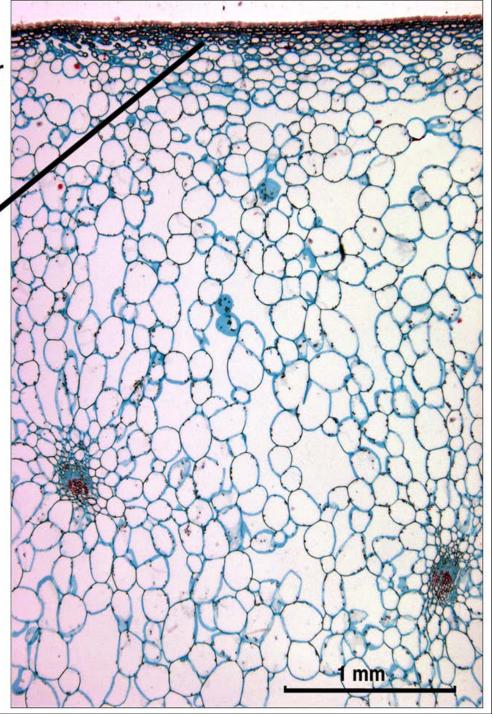




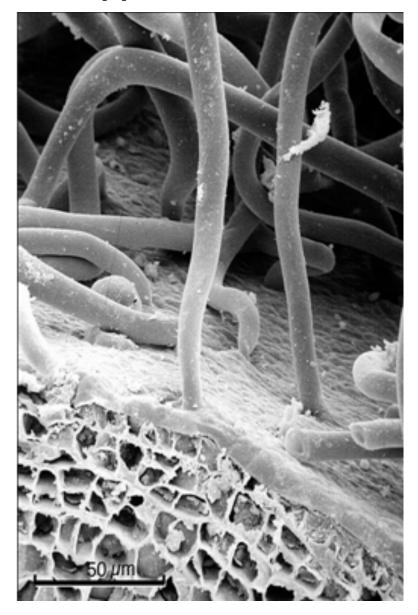
'Rome' — Skin and Outer Cortex in Mature Fruit

Source: Goffinet

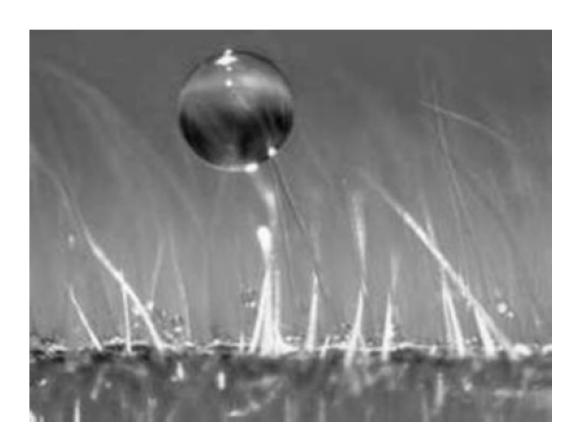


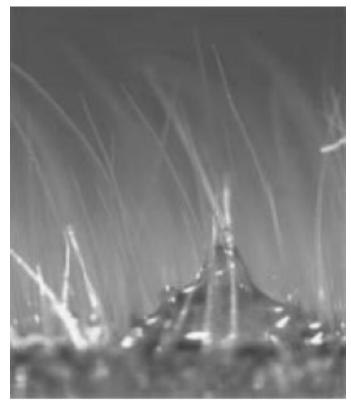


Apple Fruit Surface 7 Days After Bloom



Covered in unicellular hairs called trichomes



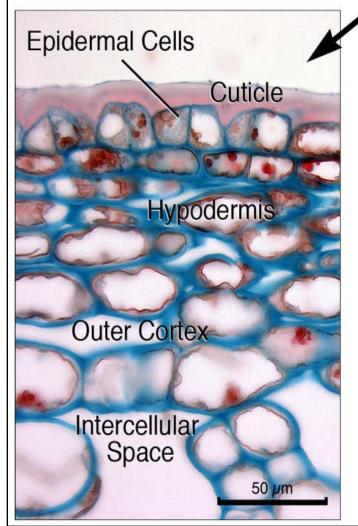


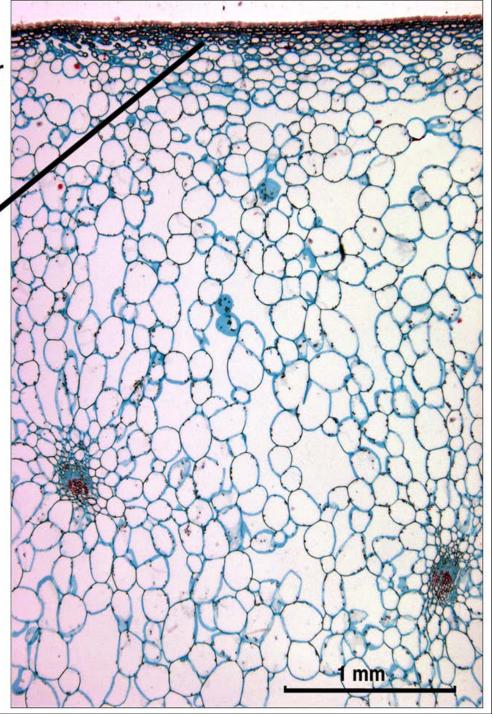
Spray droplet on a hairy Pelargonium leaf without (left) and with (right) a surfactant

Source: Xu et al, 2010

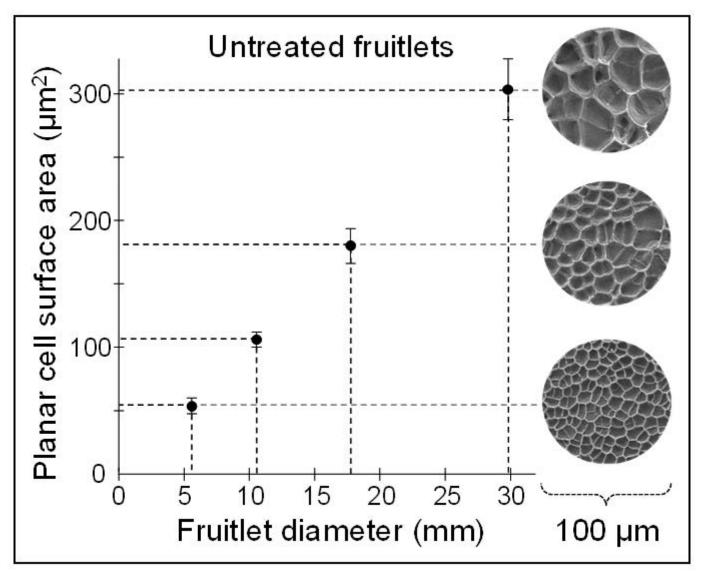
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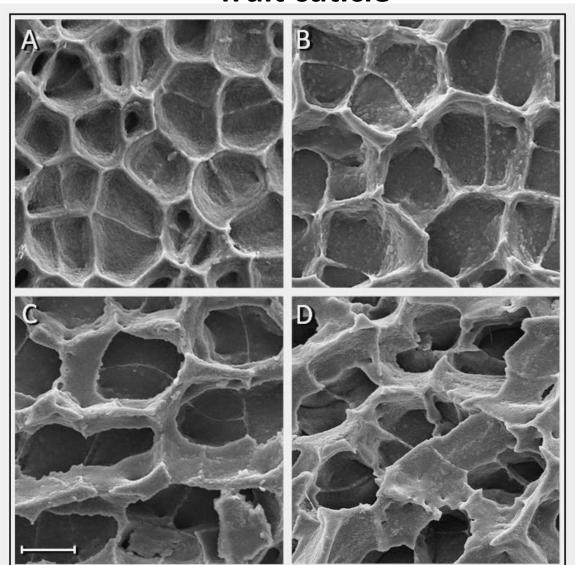
Planar Cell Surface Area in 'Golden Delicious'



Source: Curry, 2011

Interior surface (flesh side) of 'Golden Delicious' apple fruit cuticle

12 June



16 July

13 August

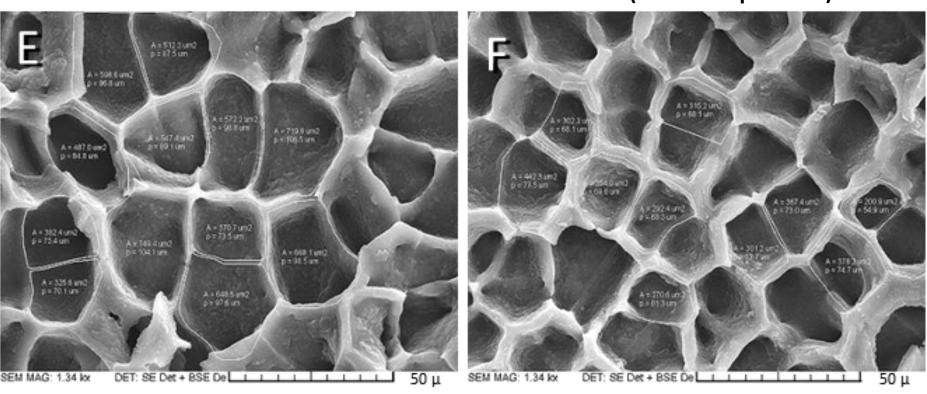
10 September

Source: Curry, 2011

GA4+7 Stimulates Division of the Epidermal Cells in 'Golden Delicious'

Water (2000 cells per mm²)

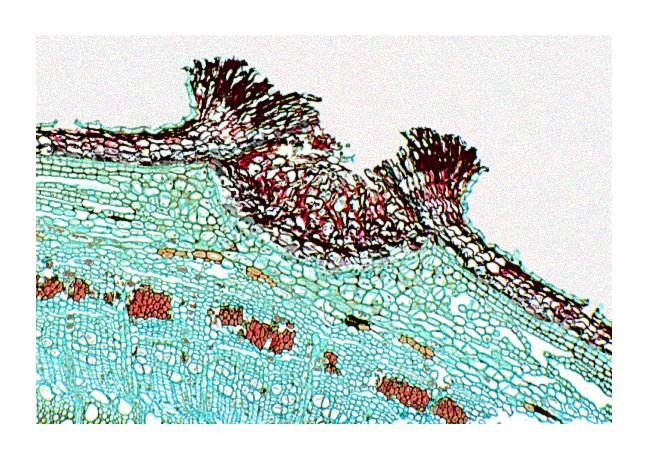
GA4+7 (2500 cells per mm²)



Fruits sampled 12 June

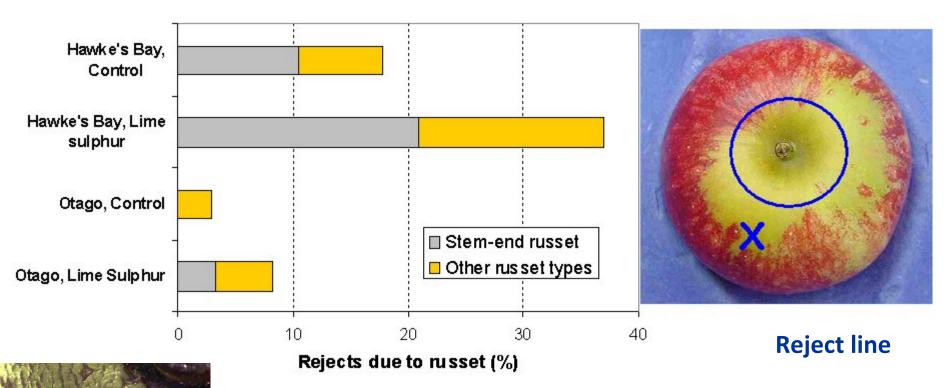
Source: Curry, 2011

Russet Develops When the Sub Epidermal Layers are Exposed to Air



Environmental Conditions and Chemical Sprays Have <u>Additive</u> Effects on Russet

3 Applications of 2% Lime Sulfur as a bloom thinning spray





Epicuticular waxes protect the fruit from desiccation, insect and physical damage, pathogen attack (?)





Exposure of hypodermal cells to air stimulates a wound response – phellogen activation results in cork cell formation (russet)



Rapid relative fruit expansion rates during the first few weeks after bloom can generate stress-fractures in areas where the cuticle is weak



breached like this can increase russet incidence







Provide – To minimize fruit cracking

Rate: 1-2 pt/100gal

Water Volume: 50% TRV

Timing: As soon as cracking begins and continue at 3 week intervals up to 3 weeks before harvest.

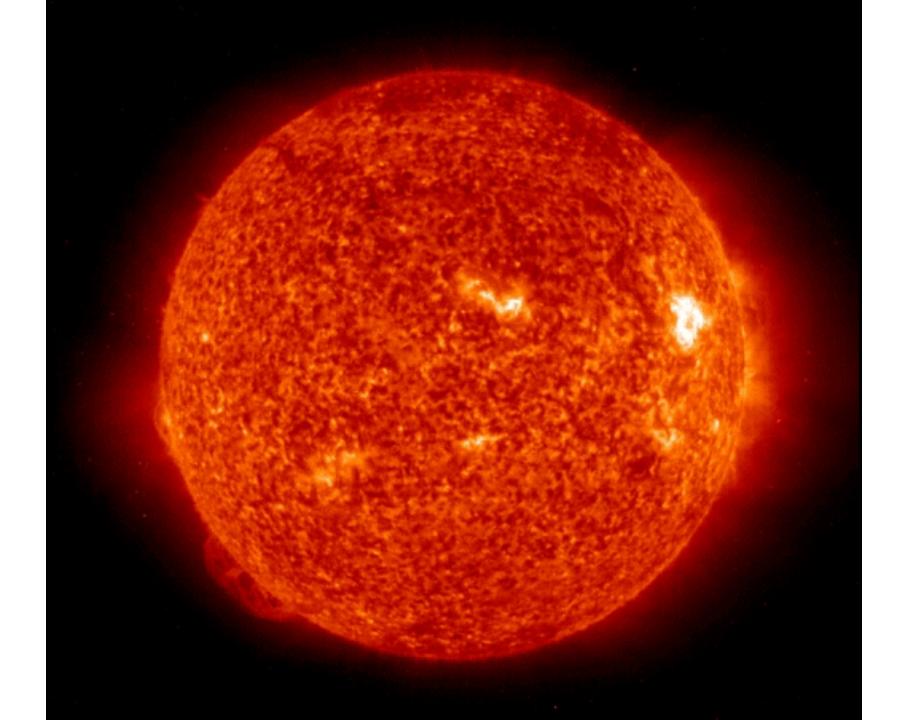


Provide Doesn't Stop GoldRush Cracking











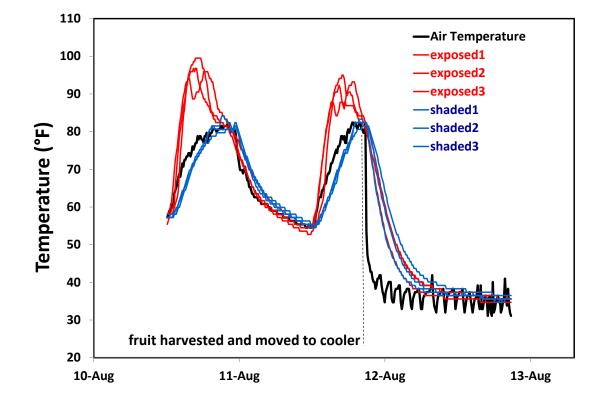
The Sunburn Problem

Causes

- High fruit surface temperature
 - FST can be up to 27 °F higher than air temperature
 - When air temp. is 86 °F then fruit temp can be 113 °F
- Ultraviolet light (UV-B)







Fruit on the north side of the tree were a few degrees cooler than the air temperature in the morning

Fruit on the south side of the tree were up to 20 degrees warmer than air temperature

Effects of Raynox on Sunburn

